

Your Home Cellar

The official newsletter of Bett-A-Brew & ibrew.com.au Australia.

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Simple Brewing Simply Better!

For those who think Natural Brewing entails messy mixing buckets, boiling and straining hops and a smell that not all the neighbours are going to enjoy are pleasantly surprised at the convenience of brewing Bett-A-Brew Dried and Liquid concentrate beer packs.

Bett-A-Brew beer packs contain NO artificial flavours, colours or preservatives, just all natural brewing ingredients ensuring that you are not compromising quality for convenience.

The quality of our brewing ingredients are unsurpassed in the Home Brewing Industry and used within the Commercial Brewing Industry.

The largest volume ingredient used in beer making is Barley malt. Malt contributes significantly to the body, colour, mouth feel and flavour of the beer.

The Barley Malts used in Bett-A-Brew Beer packs are roasted for shorter or longer periods resulting in different colours and flavours without the use of artificial additives or colorants.

These Barley malts comply with the highest food grade standards (ISO 9001:2000 Certification) and are free of genetically modified organisms. (GMO free).

Used in very small proportions, Hops play the next major role giving the beer its traditional hop flavour and

aroma. Bett-A-Brew beer packs are made using a blend of natural Hop extracts incorporating Kettle extracts, Co2 Extracts, Hop oils and resins, all contributing to a full natural hop flavour right throughout the beer range. All hop extracts used by Bett-A-Brew are sourced by the Australian Hop Marketing Board from Hops grown without the use of fungicides and with the minimal use of pesticides, so chemical residue is non-existent.

The ingredients are specially blended resulting in an exclusive variety of Bett-A-Brew natural beer packs including:

- Mild Draught
- Premium Bitter
- Export Draught
- Munich Lager
- Bitter Ale
- Old Colonial Ale
- London Porter
- Maltex Lite
- Imperial Stout
- Tropical Dry Ale
- Export Bitter
- Premium Lager
- Gold Lager
- Bavarian Bock
- Festival Ale

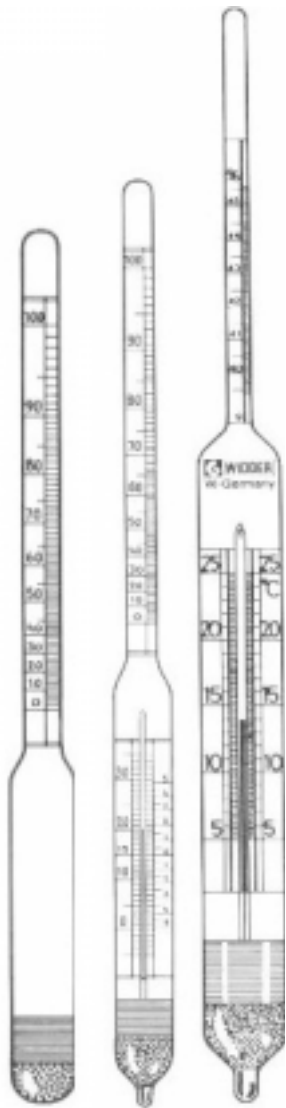
Our recommended brewing style is by closed fermentation as this is the best choice for the pure strain bottom fermenting yeast supplied with each beer pack.

Whether you choose to brew from our 1.9kg liquid concentrate range, our 3.4kg range or from our 2.5kg dry concentrate range, we recommend the use of standard quality brewing equipment, i.e. food grade fermenter fitted with an airlock and syphon outfit, enabling you

to make flavoursome, all natural beer simply and consistently with Bett-A-Brew quality Beer Packs.



ibrew.com.au



Accuracy is Everything

When it comes to alcohol test equipment, Widder Laboratories in Germany produce the finest range of Laboratory standard test equipment.

Bett-A-Brew import:

- Alcoholometers
Range 0-100%
- Alcoholometers
Range 30-60%
- Alcoholometers
Range 30-60% with
thermometer.
- Distillers thermometers
- Calibrated Glass Test
Jars
- Hydrometers

Winemaking 'Disasters' Easily Avoided

Home winemaking need not be a 'cross your fingers and hope for the best' technique but with careful attention to the basics of winemaking your results can be consistently good.

Most wine defects are easily prevented with good sanitation and by sticking to a few simple wine making techniques. The most common problems associated with unwanted flavours in wines are the direct result of microbial contamination, which comes in a myriad of forms and causes. The following information will help keep you abreast of the problems, so as to avoid them easily.

Wild yeast:

Wine making in the past relied on the natural yeast flora on the grapes to start the fermentation. This 'natural' yeast essentially caused a wild fermentation, and the results were unpredictable. Using a wild yeast will only guarantee that your wine will result in unexpected off flavours.

Prevention: Inoculate your juice with a pure yeast strain to ensure a fast fermentation start. This will ensure a high ethanol level quickly, which protects the wine from spoilage. Also ensure all equipment is clean and sterilised.

Acetobacter:

Acetobacter is a bacteria that grows anywhere the wine is in contact with oxygen. It produces both acetic acid (vinegar aroma) and ethyl acetate (like nail polish at high levels).

Prevention: Make sure all surfaces that the wine comes in contact with are sterilised. Avoid barrels that are unclean or contained stale wine previously. Add sodium dioxide (campden tablets) to the wine to inhibit the growth of this bacteria and also because this bacteria needs oxygen to grow avoid open primary fermentation that goes too long. (ferment under airlock). Also keep containers topped up to avoid a large air space..

Hydrogen Sulfide:

Sulphur present on the fruit surface, poor vine nutrition, rapid or especially warm fermentation can all contribute to the wine smelling like rotten egg gas caused by hydrogen sulfide.

Prevention: Ferment ideally around 50 to 60 Fahrenheit, cooler for white wine, warmer for red wine. Add a good quality nutrient to ensure ample nutrition in the wine. Do not leave wine sitting on the sediment (lees) for too long as breakdown of yeast cells can cause H₂S production. Racking is recommended.

Secondary Fermentation:

Secondary fermentation, caused by micro organisms, can cause off flavours in the wine after primary fermentation and while the wine is waiting to be bottled. A 'good' secondary fermentation (Malolactic) can create some desirable aromas and flavours, but in general causes more undesirable effects if not carefully monitored and controlled.

A secondary fermentation caused by the fermenting of residual sugars by yeast after bottling can cause carbon-dioxide bubbles in the wine, which poses the risk of pushed corks and general fizziness.

Prevention: In the first instance, ensure your wine has sulphur dioxide added (campden tablets). In the second instance where the yeast ferments residual sugars, make sure the wine has completed fermentation by using your hydrometer. Or if you wish your wine to have some residual sugar levels, stabilise with an appropriate stabilising liquid (like K40 wine stabiliser)

Oxidisation:

Oxidisation can render a wine undrinkable. Oxygen contact can cause browning, especially in white wines. While this is associated with making a good sherry, it is not desirable in white wines, particularly so your Chardonnay.

Prevention: The best way to combat oxidation is to prevent excess oxygen from touching the wine. During the initial vigorous fermentation, the yeast will displace all of the oxygen available, but afterwards it is best to keep all containers topped up and complete fermentation under the safety of an airlock.

Take the First Step to Better Beer & Wine

If you would like to improve the water quality for making better home beer and wine, then you need an effective purifier. You will discover improved consistency in your brewing and wine making results when using filtered water.

"The need for effective purification of drinking water has never been greater"

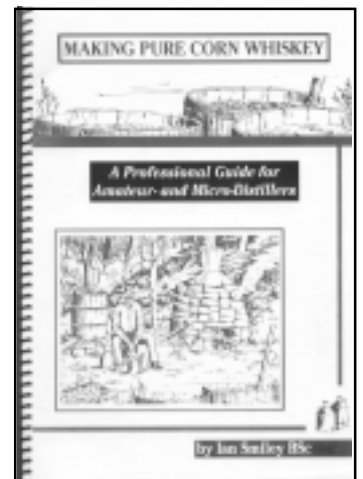
The water from our taps is often heavily polluted with many contaminants such as hydrocarbons, dirt, rust, slime, algae etc. Add to these the contaminants added by water authorities such as chlorine, fluoride, metals (aluminium, copper etc) and is it any wonder you can taste many off flavours

that ultimately effect your brewing results. Pure Rain filter systems offer the most effective and convenient method of providing pure water for your brewing and wine making. Bett-A-Brew stock an excellent selection of Pure Rain Systems which will meet the needs of home Wine makers and Brewers.

"Pure Rain Systems offer the Best available Technology at the Best available Prices"



Making Corn Whiskey



A Professional Guide for Micro Distillers

by Ian Smiley BSc

This book will satisfy those who wish to include as part of their knowledge an art that was such a pervasive part of early Americana, and yet is completely lost on modern society. The book goes a long way to remind the reader of all aspects of corn whiskey production, and of the rich culture that was a part of the foundation of American society.

Home brewers and wine makers would find it particularly interesting as a logical extension to their knowledge on their present hobbies.

For those living in countries where it is legal to distill alcohol, this book covers in depth the process of making a mash from pure corn, the fermentation process, the equipment required and the distillation process.

.....\$ 29.50 (plus \$3.75 postage if required)

Your own Sparkling Wine

Making your own sparkling wine is easy with **Austro Vino Sparkling Grape Concentrate**. 3 litres of the finest blend of Australian white wine grapes (a blend of chardonnay and pinot noir) will make 20 bottles of Sparkling wine. Each concentrate is supplied with German SIHA champagne yeast which will ferment to produce a delightful medium fruity Sparkling Wine.

Instructions are easy to follow and prior wine making knowledge is an advantage, however not necessary for great results. Your Sparkling wine will throw a small sediment due to the secondary bottle fermentation. While this is easy to handle and will not detract from the quality of the wine, it is possible to remove this sediment following traditional Champagne methods. Recommended reading 'Making Sparkling Wines' by J. Restall, details Champagne

making techniques and is excellent for those wishing to pursue more information on this interesting subject.

Equipment required:

15 litre glass demijohn, or 15 litre food grade polyethelene fermenter
Syphon/racking outfit
Champagne stoppers and wires
sterilising powder
Hydrometer
Airlock

Ingredients to make 20 bottles:

3 litre Austro Vino Sparkling Wine Concentrate & SIHA Champagne yeast



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Jayne Lynn & John Bezer



ibrew.com.au
the online division of Bett-A-Brew Australia

Make your own Delicious LIQUEURS

The onset of cooler weather triggers the search for winter warming drinks.

Making your own Home made liqueurs has never been easier with the availability of quality Prestige liqueur essences from Sweden..and it's not necessary to be involved in anything illegal to make your own authentic flavoured liqueurs. For those who wish to keep on the right side of the law, commercial Vodka makes for the perfect spirit base for home made liqueurs and can be purchase 'on special' from your local bottle shop.

How does the Cost Compare with Commercial Liqueurs?

Purchasing commercial Vodka as the base spirit is the most expensive ingredient, however this will ensure quality consistent results every time which will be comparable with the equivalent commercial brands. The results are 'instant' and ready to drink when using commercial Vodka.

In some countries, where the distilling of alcohol is legal, distilling your own neutral alcohol base (vodka) means you can make your own liqueurs *very very* inexpensively. Of course the quality of the distilled alcohol will play a part in the final result.

How long will my Liqueurs keep

With Vodka as your base and Prestige essences as the flavouring agent, your home made liqueur will keep indefinitely.

How should I store my Liqueurs?

Liqueurs are best stored in glass bottles with a tight fitting lid so that the alcohol won't evaporate. Clear glass will show off the many beautiful colours of your liqueurs and they make delightful gifts during the festive season. Liqueurs that are mixed with cream should be stored refrigerated for no more than 1 month.

How should Liqueurs be Served ?

Liqueurs are a sweet alcoholic drink, and are served in small glasses, as a little goes a long way. Some liqueurs can be served in balloon shaped glasses to enhance the aroma. By holding the balloon glass and warming it in your hands, the liqueur aroma is intensified .

Liqueurs can also be used as mixers, in tall drinks, or served in either hot or cold coffee or sipped through a drizzle of cream.

There is a wide range of over 50 popular flavoured Prestige Liqueur essences to choose from.



4 Ways to Shop

- ▶ Mail Order
- ▶ Retail Showroom
- ▶ Internet
- ▶ Selected Outlets

